**KERRIAS PECORINO IGT COLLINE PESCARESI**

The Kerrias Pecorino is a new wine for our estate. We planted the vineyard in 2002 and produced for the first time in 2007, bottled in the following spring. The name of the vine, native of Abruzzo, is derived from local traditions: the shepherds consumed it during the transhumance of the flocks. The main characteristics of this wine are linked to those of the grape, a massive concentration and a high sugar content, due to low production. The cluster is small and characterized by small and sparse berries. The bunches are selected and hand-picked, in boxes. In the cellar the grapes undergo a very soft pressing, the must is cooled to about 18 hours, so as to facilitate static defecation, followed by fermentation, favored by selected yeast for about20 days.

* [Technical details](https://tenutadelpriore.it/prodotto/kerrias-pecorino-igt-colline-pescaresi/?lang=en#tab-test_tab)

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| Line: | Col del Mondo |
| Type of wine: | White wine |
| Wine Appellation: | Pecorino IGT "Colline Pescaresi" |
| Variety: | Pecorino 100% |
| First harvest: | 2007 |
| Alcohol: | 13,5-14% |
| Production area: | Collecorvino, Pescara, Abruzzo |
| Type of soil: | Calcareous marl rich in white morainic and alluvial material |
| Exposure and Altitude: | South-West at 250 m above sea level |
| Production method and plant density: | Guyot with 5000 vines/ha |
| Vineyard age: | 13 years |
| Yield of grapes per hectare: | 8000 kg |
| Grape harvest time: | from 10 to 20 September |
| Skin contact: | for 12 hours |
| Fermentation: | stainless steel 100% White wine technique. |
| Yeast used: | Selected |
| Fermentation and soaking's duration: | 10-15 days |
| Fermentation temperature: | 16-18°C |
| Maturation process: | 4 months in cement tanks on fine yeasts. |
| Malolactic fermentation: | no |
| Bottling period: | in March of the year following the harvest |